

BUNN®

FPG *FPGA*



INSTALLATION & OPERATING GUIDE

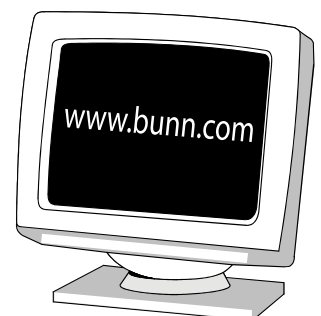
BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227

SPRINGFIELD, ILLINOIS 62708-3227

PHONE: (217) 529-6601 FAX: (217) 529-6644

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at www.bunn.com. This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.



BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

BrewWISE, BrewLOGIC, BrewMETER, BrewWIZARD, Bunn Gourmet, BUNN Gourmet Ice, BUNN Pour-O-Matic, BUNN, Bunn-O-Matic, Bunn-O-Matic, BUNNlink, BUNNserve, BUNNSERVE, BUNN Espresso, Cool Froth, DBC, Dr. Brew, Dual, Easy-Clear, EasyGard, Easy Pour, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, IMIX, Infusion Series, Intellisteam, Quality Beverage Equipment Worldwide, The Mark of Quality in Beverage Equipment Worldwide, My Café, PowerLogic, Safety-Fresh, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, System III, ThermoFresh, 392, AutoPOD, AXIOM, Beverage Profit Calculator, Beverage Bar Creator, BUNNsource, Coffee At Its Best, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Pulse Wave, Signature Series, Smart Heat, Tea At Its Best, The Horizontal Red Line, Titan, Ultra, are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

CONTENTS

User Notices	3
Electrical Requirements	4
CE Requirements	4
Operating Controls	4
Cleaning	5
Coffee Grinding	5
Initial Set-Up	6
Adjustments.....	6

INTRODUCTION

The FPG will store up to six pounds of whole bean coffee and grind it to a preset grind and amount into an awaiting funnel and filter or French Press from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lid when adding beans. Use only with whole bean coffee.

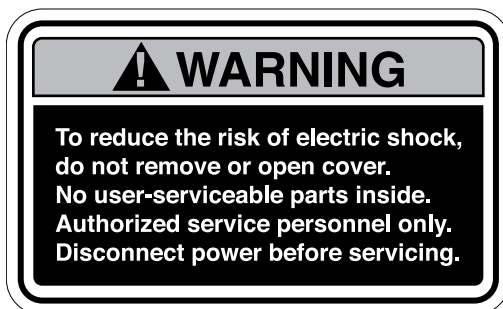
The grind is preset at the factory to drip specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

USER NOTICES

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.



#05876.0000



#37881.0000



#20545.0000



00824.0000

ELECTRICAL REQUIREMENTS

The grinder has an attached cordset and requires 2-wire, grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz for 120V models; 100 volts ac, 15 amp single phase, 50Hz for 100V models; and 230 volts ac, 10 amp single phase, 50 Hz for 230V models.

CE REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.

OPERATING CONTROLS

Off/On/Start Switch

OFF - (upper position) Switching to this position stops all operation of the grinder.

ON - (middle position) The switch will return to this position after a grind cycle has begun and will remain in this position after grinding has ceased.

START - (lower, momentary position) Pressing the switch to this position and releasing initiates a grind cycle.



Batch Selector Switch

Select Small, Medium or Large batch by turning the round selector knob on the left front of the grinder.



CLEANING

EXTERIOR SURFACES

The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment. Care should be taken not to scratch the hopper or windows with any abrasive material. Regular cleaning will keep your grinder looking new for years.

GRIND CHAMBER

1. **WARNING** - Unplug grinder before removal of any panel or grind chamber housing parts.
2. Empty all beans from the hopper.
3. Plug-in the grinder, place funnel with filter into funnel rails. Press the Off/On/Start switch to the "START" lower position and release. Run a few grind cycles until all the coffee in the grind chamber is dispensed and disconnect grinder from the power source.
4. Remove the funnel with filter and carefully tip the grinder over on it's back.
5. Loosen the three #10-32 screws holding the cone. Rotate the cone clockwise and remove.
6. Remove the two #10-32 screws securing burr housing cap assembly to the burr housing and remove burr housing cap assembly.
7. Remove load disc and slide rotor with lower burr, spring and brass bushing off of the motor shaft.
8. Clean the grind chamber and all parts with a dry non metallic bristle brush and wipe with a dry clean cloth.
9. Reinstall brass bushing (flanged end first), spring and rotor with lower burr onto the motor shaft. Reinstall load disc flat side toward rotor and burr housing cap assembly to the burr housing.
10. Refer to Initial Set-up/Adjustments section to vary grind or weight of dispensed coffee if necessary.

COFFEE GRINDING

1. Set the Rotary Batch Selector Switch for the desired batch size and visually inspect the hopper for an ample supply of whole bean coffee.
2. Carafe brewing: Place a paper filter into the brew funnel. Insert the funnel into the rails and push until it stops.
3. French Press brewing: Place French Press on grinder base and push towards rear until it stops.
4. Momentarily press Off/On/Start switch to the "START" lower position and release. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel.
5. Remove the funnel from the grinder and level the bed of grounds by gently shaking.
6. The loaded funnel is now ready for use in any commercial drip coffee brewer according to the manufacturer's instructions.

The grind can be set from fine to very coarse. The grind may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments.

Burr Adjustment

-

P1073

DRIP GRIND: Rotate the adjusting screw 8 hash marks in a counterclockwise direction.

REGULAR (COARSE) GRIND: Rotate the adjusting screw 10 hash marks in a counterclockwise direction.

NOTE: Exact adjustment will vary according to bean roast or added flavoring.

1. Unplug the grinder and remove the rear cover.
2. Set each timer to 5 seconds for each ounce of ground coffee desired.
3. Verify the setting by weighing a few samples.

WARNING

- ◆ Use only on a properly grounded circuit, capable of the rated load.
- ◆ Electrically ground the chassis.
- ◆ Follow national/local electrical codes.
- ◆ Do not use near combustible materials.

An extension cord, when used, must be shorter than 20 feet if 16-gauge 3-conductor, or shorter than 30 feet if 18-gauge 3-conductor wire.

FAILURE TO COMPLY RISKS ELEMENTARY DAMAGE, FIRE, OR SHOCK HAZARD.

READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT.

SEEKING THE HELP OF A QUALIFIED ELECTRICIAN

36783 051104